GASTROBACK®

Operating Instructions

DESIGN FOOD PROCESSOR ADVANCED

Art.-Nr. 40965

Read all provided instructions before first usage!
Model and attachments are subject to change

Carefully read all provided instructions before you start running the appliance and pay regard to the warnings mentioned in these instructions.

IMPORTANT INSTRUCTIONS

- ***WARNING:*** *To avoid injury to persons and damage, always turn the appliance OFF, wait for the motor to stop completely and unplug the appliance, immediately after operation and before assembling/disassembling or cleaning the appliance.*
- ***WARNING:*** *The blades and discs are very sharp. Pay attention when handling the units. Only touch the discs and blades on the edge and handle with care when cleaning.*
- ***Note: All attachments must be firmly attached to the spindle. Always adjust the attachments until you are sure that they are correctly fitted.***
- ***ATTENTION:*** *If the ON-/OFF-button is pressed and the processing bowl is not locked onto the motorblock yet the ON-/OFF-button does not illuminate. Placing the processing bowl onto the motorblock while the ON-/OFF-button is pressed the motor starts running immediately.*
- *While proceeding* ***do not*** *push the food pusher too hard down to avoid overloading the motor. If the motor stalls or stucks during operation or if the fibre of the food blocks the blade, immediately turn ´OFF` the appliance and unplug the power cord. Check whether there is any obstruction in the processing bowl, and remove it (see 'Care and Cleaning').*
- ***WARNING: Do not*** *push products into the feed chute with your fingers or foreign objects. Always use the food pusher provided. Never use force.*
- ***NOTE:*** *The appliance will not turn 'ON` unless the appliance is properly assembled.*
- *´Pulse` button: The appliance is working in intervals. The motor is only running as long as you hold the button down. Releasing the button the motor turns ´OFF` automatically.*
- ⏻ *button: ´ON`: the button illuminates in orange, the motor is running permanently until you press the On/Off button again to turn the appliance ´OFF`.*
- ***ATTENTION:*** *Do not use the appliance in continuous operation for more than 4 minutes to avoid overheating. If processing large quantities of food, regularly interrupt operation and unplug the appliance for at least 1 minute, to let the motor cool down.*
- ***WARNING:*** *With the blade mounted in the processing bowl, do not insert your fingers in the processing bowl. Always use a wooden or plastic spoon or similar cooking utensils for filling in and taking out your food.*
- ***ATTENTION: Never*** *hold your face or other body parts over the feed chute when the motor is running because little pieces of food could be thrown out of the feed chute.*
- ***ATTENTION: Never*** *fill boiling food into the processing bowl. Always let the food cool down before processing.*
- ***Do not*** *chop extremely hard food, such as ice, coffee beans or nutmeg.*
- ***WARNING:*** *Do not overfill the processing bowl or food collector. Possibly, take some food out, using a wooden or plastic spoon, before starting the appliance again.*
- ***CAUTION: DO NOT*** *place the appliance in an automatic dishwasher or pour boiling water over it. The accessories are dishwasher safe (only place them on top shelf of the dishwasher).* ***ATTENTION:*** *The plastic parts can tarnish in the dishwasher.*
- *To prevent the sealing ring on the lid from getting brittle take the sealing ring out after multiple usage of the appliance and brush on some vegetable oil before putting it back in position.*

The Gastroback Design Food Processor Advanced delivers quality, style and superior performance. Advanced technology and functional design guarantee the performance of each product will exceed expectations. Food preparation has never been easier with the Gastroback Design Food Processor Advanced. The powerful heavy-duty induction motor will ensure that every processing task delivers professional results at the touch of a button.

The Design Food Processor Advanced is designed for chopping, shredding and slicing fruit, vegetables, meat, herbs, nuts and almonds and for stirring batter, making ice cream, milkshakes or soups and for cutting julienne. The Design Food Processor Advanced is perfectly suited for processing raw fruit and vegetables and for a time-saving preparation of the ingredients for your meals.

Important Safeguards

Carefully read all instructions before operating and save the instructions for further reference. Do not attempt to use this appliance for any other than the intended use, described in these instructions. Any other use, especially misuse, can cause severe injury or damage by electric shock, fire or moving mechanical parts. these instructions are an essential part of the appliance. When passing on the appliance to a third person, ensure to include these instructions. ***Never leave the appliance unattended when in operational mode.***

Any operation, repair and technical maintenance of the appliance or any part of it other than described in these instructions may only be performed at an authorised service centre. Please contact your vendor.

Safeguards for Daily Operation

- *The appliance is designed for normal household quantities.* ***Do not*** *operate or store the appliance outdoors or in damp or wet areas.* ***Do not*** *operate the appliance in continuous operation for more than 4 minutes to avoid overheating. If processing large quantities of food, regularly interrupt operation and unplug the appliance for at least 1 minute, to let the motor cool down and avoid overheating.*

- ***Do not*** *attempt to operate the appliance using any parts or accessories not recommended by the manufacturer (i.e. knife insert).* ***Do not*** *operate the appliance, when the appliance or any part of it is likely to be damaged, to avoid risk of fire, electric shock or any other damage or injury to persons.* ***Do not*** *attempt to open the motor housing or to repair the power cord. Check the entire appliance regularly for proper operation. The appliance is likely to be damaged if the appliance was subject to inadmissible strain (i.e. overheating, mechanical, or electric shock) or if there are any cracks, excessively frayed parts, distortions or the motor stalls or sticks. In this case, immediately unplug the appliance and return the entire appliance (including all parts and accessories) to an authorised service centre for examination and repair.*

- ***Do not*** *lift, pull or carry the appliance by the power cord. To move or operate the appliance, always grasp the motor housing by the dark non-slip grips.*

• *Close supervision is necessary when the appliance is used near young children.* ***Do not*** *let young children play with any parts of the appliance or the packing. The blades of the discs and the universal ´S` blades are extremely sharp. The appliance is* ***NOT*** *intended for use by children or infirm persons without supervision. Take care that no one will pull the appliance by the power cord, especially when young children are near. Always place the appliance on a clean, dry and stable surface where it is protected from inadmissible strain (i.e. mechanical or electric shock, overheating, frost, moisture) and where young children cannot reach it.*

• *Operate the appliance on a well accessible, stable, level, dry, and suitable large surface.* ***Do not*** *place the appliance or any part of it on or near hot surfaces (heater, gas burner, grill, or oven).* ***Do not*** *place the appliance near the edge of the table or counter or on inclined or wet surfaces or where it can fall. Keep the entire appliance away from direct sunlight and sharp edges.*

• *Always* ***IMMEDIATELY*** *turn the appliance ´OFF` (pressing the On-/Off-button. The appliance is turned ´OFF` when the button is eliminated), wait for the disc or blade to stop completely, and then unplug the appliance, if the appliance is not in use (even for a short break) and before assembling, disassembling or cleaning.*

• ***Do not*** *push products into the feed chute with your fingers or foreign objects. Always use the food pusher provided. While proceeding* ***do not*** *push the food pusher too hard down.*

• ***Do not*** *immerse the motor housing or power cord in water or any other liquid.* ***Do not*** *pour or drip any liquids on the motor housing or power cord. When liquids are spilled on the motor housing, immediately unplug the appliance and dry the motor housing to avoid risk of electric shock or fire.* ***Do not*** *attempt to operate the appliance, when liquids are on or in the motor housing.*

• ***Do not*** *place the appliance in an automatic dishwasher!*

• *To avoid damage,* ***do not*** *use any abrasive cleaners, corrosive chemicals (i.e. disinfectants, bleach) or cleaning pads for operation or cleaning.* ***Do not*** *use any hard or sharp utensils for operation or cleaning.*

• *The appliance is intended for cutting and chopping food.* ***Do not*** *use the appliance for any other purpose.* ***Do not*** *chop extremely hard food, such as ice, coffee beans or nutmeg.*

• *Before use, always make sure that the appliance is assembled properly and completely (see Operation).* ***Do not*** *leave any food dry on the surfaces of the appliance. Always handle the entire appliance and all parts of it with care and without violence.*

• *Always make sure the appliance is properly and completely assembled before connecting to power outlet and operating. The unit will not turn 'ON' unless properly assembled.*

• *Reparation and technical maintenance of the appliance or line cord are just allowed to be accomplished by an authorised specialist reparation shop.*

• ***Do not*** *use the appliance if it is damaged or units of the appliance are damaged.* ***Do not*** *use the appliance if it does not function properly or if it was excessively loaded.*

The appliance is likely damaged if the appliance or units of the appliance show cracks, exorbitant wearing down, alterations or leaks. It is also likely damaged if the drive wheel of the motorblock moves slowly. Take the appliance for technical maintenance and repair to an authorised specialised reparation shop.

• Only use units, spare parts and supplies which are provided and recommended by the manufacturer. Damaged or improper units may break in use, damage the appliance or cause injury.

Important Safeguards for all Electrical Appliances

• Always operate the appliance near a suitable wall power outlet and connect the appliance directly to the power outlet. Do not use any extension cords or a multiple desk outlet.

• Ensure that the voltage rating of your mains power supply corresponds to the voltage requirements of the appliance (220/230 V, 50 Hz, AC). Always connect the appliance directly to a mains power supply wall socket with protective conductor (earth/ground) connected properly. The installation of a residual current safety switch with a maximum rated residual operating current of 30 mA in the supplying electrical circuit is strongly recommended. If in doubt, contact your local electrician for further information.

*• **Do not** leave the appliance unattended while connected to the power supply and while in operational mode. Always turn the appliance ´OFF` and **IMMEDIATELY** unplug the appliance after operation and if it is not in use (even for a short break) and before cleaning and/or assembling or disassembling. Always grasp the plug to disconnect the appliance from the power outlet.*

*• Always handle the power cord with care. **Do not** pull or strain the power cord. The power cord may never be knotted or squeezed. **Do not** let the power cord hang over the edge of the table or counter. Take care not to entangle in the power cord. Always completely unwind the power cord before usage.*

*• **Do not** touch the appliance with wet hands to avoid risk of electric shock. **Do not** touch the appliance, if it is damp or wet or is touching wet surfaces while connected to the mains power supply. In this case, immediately unplug the appliance and dry the appliance (see 'Care and Cleaning').*

Movable and sharp-edged units – risk of injury

*• **Never** put fingers, wooden spoons or other foreign substance (such as hair, clothing, brushes, cloths) into the feed chute when the appliance is plugged into the power outlet.*

• Only use the provided food pusher to push food through the feed chute.

• Always turn the appliance off, wait for the motor to stop moving and then pull the plug before taking off the lid of the appliance.

*• **Never** hold your face or other body parts over the feed chute when the motor is running because little pieces of food could be thrown out of the feed chute.*

• *The blades and discs are very sharp. Pay attention when handling the units. Only touch the discs on the edge and blades by its central plastic section and handle with care when cleaning. The motor pursues running for a little while after turning the appliance off. Wait until the motor stops running completely before you open or move the appliance. Only store the appliance completely assembled. This way the blades and discs will be out of reach.*

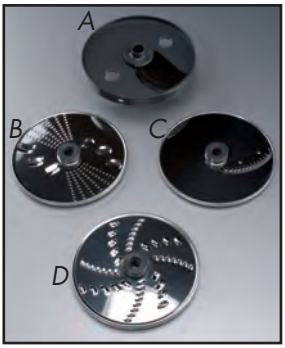
• ***Never*** *put foreign substance or hard objects into the feed chute. Remove all inedible parts (such as stem, hard peeling and seeds) of the food before putting them into the feed chute.*

Know your Gastroback Design Food Processor Advanced

2 litre processing bowls without chute
- All processing bowls are waterproof!

Storage drawer: enables attachment to be stored within the appliance when in use.

Further accessories

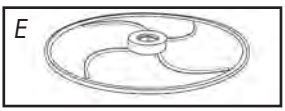


A: Variable slicing blade: The variable stainless steel slicing blade allows foods to be sliced to a variety of thickness, from 0 mm - 7 mm. - for fine and coarse vegetable slices.

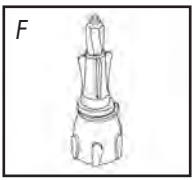
B: Reversible grating and shaving disc: Unique to processing is the shaving blade. It does lovely thin flakes, great for parmesan and sweet potato crisps. The other side will achieve finely grated results, ideal for hard cheeses and chocolate.

C: Julienne disc: The stainless steel julienne blade is perfect for achieving consistent julienne cut food, perfect for salad, stir fry or garnishing.

D: Reversible shredding disc - fine and coarse: Ideal control, the reversible stainless steel shredding blades allow for the choice of fine or coarse results.

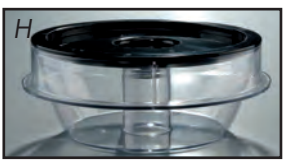


E: Ejector disc: The disc features direct food from food collector.



F: Spindle: Drives all the food processing attachments. The spindle must be in place to operate the food processor.

G: Universal 's' blade: Stainless steel smooth edged processing blade is designed for cutting, kneading, whisking and emulsifying.



H/I: Additional mini processing bowl with small universal 's' blade and lid - for cutting and kneading small portions and for storage.

J: Spatula: The spatula is ideal for assisting with all food processing tasks.

Operating

The Design Food Processor Advanced works extremely quick; most kinds of food are processed within some seconds. The Food Processor is designed only for short time operation of max. 4 minutes. If you need it for longer, switch it off after 4 minutes and allow the motor to cool for 1 minute.

The appliance has a safety contact, which allows the motor to start running only if the bowl is positioned correctly on the motorblock. If the motor stalls or sticks during operation, immediately turn ´OFF` the appliance and unplug the power connector. Check whether there is any obstruction in the processing bowl, and remove it (see 'Care and Cleaning'). Do not overfill the processing bowl. Possibly, take some food out of the processing bowl, using a wooden or plastic spoon, before starting the appliance again. Do not insert your fingers in the processing bowl. ***Important:*** *The Food Processor is fitted with a safety thermal cut-out device and will shut off in the event of overload. If this occurs, switch the appliance ´OFF` and it will automatically reset when cool.*

• Operating the discs: remove the fibre of the discs when the openings are blocked. Always use the food pusher when operating and gently guide food down the feed chute.

• Operating the universal ´s` blade: Remove all inedible hard parts (such as stem, hard peeling and seeds) of the food before putting them into the feed chute. The food could wedge the blade. Pay attention that the bowl does not get overloaded and if necessary turn the appliance ´OFF` and remove some food of the bowl with a spoon before continuing to operate.

• ***WARNING:*** *Do not overfill the processing bowl or food collector. Possibly, take some food out, using a wooden or plastic spoon, before starting the appliance again.*

Before first use

WARNING: *The blades and discs are very sharp. Pay attention when handling the units. Only touch the discs and blades on the edge and handle with care when cleaning. Do not leave young children play with the appliance or any part of it or the packing material.*

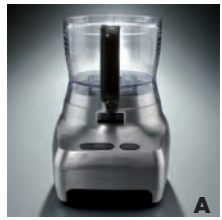
After unpacking, remove all promotional and packing materials as well as any foreign objects.

Before first use and after a long period of storage, clean the appliance with a damp soft cloth and warm soapy water (see 'Care and Cleaning').

Operating with the normal processing bowl

WARNING: *Always turn the appliance ´OFF`, wait until the motor stops and unplug the appliance before assembling/disassembling. Always completely assemble your appliance before you plug the plug into the power outlet and ensure no foreign substance is in the feed chute. Only touch the discs on the edge and blades by its central plastic section and handle with care when cleaning.*

1. *Place the motor block on a suitable, stable, dry, and clean working surface. (see: 'Safeguards for Daily Operation'). The control panel has to face the front.*



2. *Place the bowl on the motorblock turning it anticlockwise until it is securely locked in position. Do not use any force. The handle should be facing the front which is above the control panel (picture A).*

3. *Fit the spindle onto the drive shaft, in the middle of the processing bowl (picture B). The long shaft of the spindle has to slide over the drive shaft and the end with the aglet should face upright. If necessary turn the spindle a little to fit in position. The spindle sticks out of the bowl for 1 or 2 cm.*

Note: All attachments must be firmly attached to the spindle. Always adjust the attachments until you are sure that they are correctly fitted.

4. *Put the disc or blade you want to use on top of the spindle turning the disc until the hexagonal nut of the disc fits on the hexagon bolt of the spindle (picture C/D). The side which you want to use has to face upwards.*

Operating the different discs and blade

Reversible grating and shaving disc (picture E)

For grating (i. e. carrots) use the grating and shaving disc. To achieve finely grated results, the side with the arched blades has to face upwards. To achieve finely grated flakes the side with the small blades has to face upwards.

Reversible shredding disc - fine and coarse (picture F)

To achieve fine and coarse shredding results use the shredding disc (i.e. cucumber) and put it onto the top of the spindle. For coarse shredding results, the side with the bigger arched blades has to face upwards. For fine shredding results, the side with the smaller arched blades has to face upwards.

Julienne disc (picture G)

To cut food in consistent julienne, perfect for salad, stir fry or garnishing use the julienne disc. The side with the blades has to face upwards.

Variable slicing blade (picture H, I and J)

It allows foods to be sliced to a variety of thickness, from 0 mm - 7 mm. To adjust the blade you have to turn the shaft which is located on the bottom side of the disc.

For thinner slices turn the shaft counterclockwise (picture I) and for thicker slices turn the shaft clockwise (picture J).

***Note:** There are two holes in the disc to ease disassembling. Put your fingers through the holes and slightly pull the disc upwards to remove it. Pay attention not to cut yourself.*

Universal 's' blade (picture K)

For cutting vegetables, fish or meat, kneading batter or making shakes, soups or ice cream use the universal 's' blade.

Warning: Use caution, as blades are sharp. Always handle the processing blade by its central plastic section.

Fit the universal 's' blade onto the spindle and press firmly into place. Ensure the blade is securely locked on the spindle. The blade is correct assembled if the central plastic section faces upwards and flushes with the wider part of the spindle. The blade is placed a few millimetres above the bottom of the processing bowl.

***5.** Position the lid onto the processing bowl (picture L). You will notice a solid grey arrow to the left of the holding lip on the lid, when placing the lid onto the bowl this arrow needs to align with the solid grey arrow on the handle of the bowl (picture M). To lock, turn the lid clockwise.*

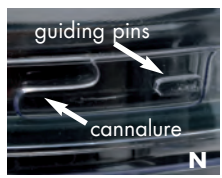
The lid has four guiding pins which have to fit into the cannelure of the processing bowl (picture N) in order to lock the lid. Turn the lid clockwise and push up against. The lid is securely locked in position if the arrow on the handle is facing the line on the lid.

***Note:** If the processing bowl and cover are not correctly assembled, the Food Processor will not operate. This is a safety feature.*

***6.** Prepare your food and fill it in the processing bowl. If necessary cut the food in proper size to fit through the feed chute (see 'Tips for preparing the food`).*

***7. Note:** For maximum control when using your food processor, before turning on your food processor load the feed tube and fit the food pusher on top.*

***Note:** The food pusher consists of two parts: the food pusher and an internal pusher with measuring scale (picture O).*



Ensure the internal pusher is inserted an locked within the food pusher before using the food pusher.

8. *To insert the internal pusher pay attention to the guiding pins on the edge of the internal pusher and the line mark on the top of the pusher. The food pusher has matching cannelures and a line mark as well. Place the internal pusher inside the food pusher and turn it until the line marks are facing each other.*

WARNING: Do not *push products into the feed chute with your fingers or foreign objects. Always use the food pusher provided. While proceeding* ***do not*** *push the food pusher too hard down.*

WARNING: *To refill the feed chute always remove the food pusher first.*

8. *Connect the power plug to a suitable wall power outlet.*

9. *Start the appliance pressing the ´ON` button. The motor starts working, the food is getting processed and gathered at the base of the bowl. While proceeding* ***do not*** *push the food pusher too hard down to avoid overloading the motor. If the motor stalls or stucks during operation or if the fibre of the food blocks the blade, immediately turn ´OFF` the appliance and unplug the power cord. Check whether there is any obstruction in the processing bowl, and remove it (see 'Care and Cleaning`).*

ATTENTION: *Do not use the appliance in continuous operation for more than 4 minutes to avoid overheating. If processing large quantities of food, regularly interrupt operation and unplug the appliance for at least 1 minute, to let the motor cool down.*

Important: *The Food Processor is fitted with a safety thermal cut-out device and will shut off in the event of overload. If this occurs, switch the appliance off and it will automatically reset when cool.*

10. *You can continue to fill the feed chute as soon as the feed chute is empty.*

ATTENTION: Never *hold your face or other body parts over the feed chute when the motor is running because little pieces of food could be thrown out of the feed chute.*

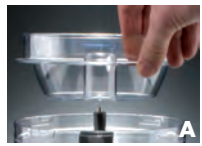
WARNING: *Do not overfill the processing bowl. Possibly, take some food out of the processing bowl, using a wooden or plastic spoon, before starting the appliance again.*

Note: *Very stringily food can block the blades. In this case turn the appliance off, wait for the disc to stop moving and remove the plug from the power outlet. Take off the lid by turning it counterclockwise. Remove the disc. Rinse the disc thoroughly under running water and remove food residues. Assemble the appliance and continue to operate.*

11. *As soon as the food has the right consistency turn the appliance ´OFF`. Always turn the appliance ´OFF` and pull the plug when the appliance is not in use and you finished the operation.*

12. *Empty the bowl. Clean the appliance in accordance to the instructions in chapter 'Care and Cleaning`. Do not leave any food dry on the surfaces of the appliance.*

Mini processing bowl and small universal ‘s’ blade



Processing small amount of vegetables, herbs, fish or meat use the mini processing bowl and the small universal ‘s’ blade.

Act according to the instructions ´Operating with the normal processing bowl` including point 3. Take the mini processing bowl and place it above the spindle inside the processing bowl (picture A).

Fit the universal S' blade onto the spindle (picture B).

Note: You can use the small universal ‘s’ blade only when processing inside the mini processing bowl. The big universal ‘s’ blade as well as the discs do not fit into the mini processing bowl.

ATTENTION: Use caution, as blades are sharp. Always handle the processing blade by its central plastic section.

Fit the universal 's' blade over the spindle and press firmly into place. Ensure the blade is securely locked on the spindle. The blade is correct assembled if the central plastic section faces upwards and flushes with the wider part of the spindle. Only the little metal centre of the spindle protrudes about 7 mm. The blade is placed a few millimetres above the bottom of the mini processing bowl. Proceed with step 5 of the instructions ´Operating with the normal processing bowl`. ***Note:*** *The mini processing bowl has a lid for storing the processed food. Ensure to take the blade out of the mini processing bowl before closing the lid and storing the food inside the bowl.*

Operating with the processing bowl with chute

After processing the food is guided by the ejector disc into the food collector. Act according to the instructions ´Operating with the normal processing bowl` including point 2. The chute should be facing the left side (picture A).

3. *Fit the spindle onto the drive shaft, in the middle of the processing bowl (picture B). The long shaft of the disc stem has to slide over the drive shaft and the end with the aglet should face upright. If necessary turn the spindle a little to fit in position. The spindle sticks out of the bowl for 1 or 2 cm.*

Note: All attachments must be firmly attached to the spindle. Always adjust the attachments until you are sure that they are correctly fitted.

4. *Put the ejector disc on top of the spindle turning the disc until the hexagonal nut of the disc fits on the hexagon bolt of the spindle. The side with the long central plastic selection has to face downward and the side with the dents has to face upwards.*

Note: *The dents on the ejector disc will transport the processed food into the food collector.*

Important: *Pay attention to the guiding pins and cannelures on the spindle placing the ejector disc on the spindle. Ensure the ejector disc is securely locked into position and can not wobble.*

5. *Put the disc or blade you want to use on top of the spindle turning the disc until the hexagonal nut of the disc fits on the hexagon bolt of the spindle (picture C). The side which you want to use has to face upwards (regard to ´Operating the different discs and blade`)*

6. *Position the lid onto the processing bowl (picture D). You will notice a solid grey arrow to the left of the holding lip on the lid, when placing the lid onto the bowl this arrow needs to align with the solid grey arrow on the handle of the bowl (picture E). To lock, turn the lid clockwise.*

The lid has four guiding pins which have to fit into the cannelure of the processing bowl (picture F) in order to lock the lid. Turn the lid clockwise and push up against. The lid is securely locked in position if the arrow on the handle is facing the line on the lid.

Note: *If the processing bowl and cover are not correctly assembled, the Food Processor will not operate. This is a safety feature.*

7. *Fit the food collector underneath the processing bowl chute. Therefore you have to tilt the food collector. The food collector should fit alongside the food processor and the opening of bowl should be in line with the chute.*

8. *Proceed with step 6 of the instructions ´Operating with the normal processing bowl`.*

Tips for preparing the food

- *Remove uneatable and hard parts of the food: stalks, skins and shells, seeds, bones, gristle, and tendons. Peal tomatoes before processing.*
- *Using the universal 's' blade: pre-cut meat, cheese, onions and frozen food into cubes approximately 2 cm square and place them into the processing bowl. More consistent processing results are achieved if the container is not overloaded (fill the container only half-full).*
- *For the best, most consistent results, you should try to process pieces of food that are approximately equal in size.*
- *Dry herbs before processing. Otherwise the ingredients could go lumpy. Use the universal 's' blade for chopping herbs and leafy vegetables.*
- *Processing nuts, fresh herbs, leafy vegetables or food alike, use the pulse button. The motor is only running as long as you hold the button down. Releasing the button the motor turns ´OFF` automatically. Press the button as often as needed.*

• *Remember that softer foods such as cheese (cheddar, mozzarella or swiss) should be well chilled before processing. Harder foods such as parmesan or Romano cheese should be at room temperature before processing. Note: When grating parmesan cheese do not apply a lot of pressure to the food pusher.*

• *When processing vegetable or fruit cut the food in size to fit the feed chute. Cut cucumber and zucchini lengthwise for example.*

• *Place carrots and simular roots tip facing down in the feed chute.*

• *The feed tube should always be packed firmly to allow each piece of food to support the others. There will always be a small portion of food left unprocessed between the food pusher and the blade.*

• *Preparing longer slices: Pack food items horizontally in the feed tube,.*

• *Do not overload the food processing bowl. The normal processing bowl has a max capacity of 2 litres. The mini processing bowl should not be more then half-full and using the food collector the load should not be higher then 5 cm underneath the edge. Use smaller portions rather then overloading the food processor.*

• *When processing sauces or semi-liquid ingredients, stop the food processor and scrape down the container sides with the spatula provided. Pull the plug out of the power outlet and do not insert your finger into the processing bowl.*

• *Do not overprocess the food.*

Care and Cleaning

WARNING: *To avoid injury to persons and damage, always turn the appliance ´OFF`, wait for the motor to stop completely and unplug the appliance, immediately after operation and before assembling/disassembling or cleaning the appliance. The blades and discs are very sharp! Do not touch the blades or discs. To handle the blades, always hold on to the central plastic section.*

CAUTION: DO NOT *place the appliance or any part of it in an automatic dishwasher or pour boiling water over it. Do not immerse the motor or power cord in any liquids or spill any liquids on it or place the motor on wet surfaces. Always wipe off spilled liquids immediately.*

Do not use abrasive cleaners, cleaning pads, corrosive chemicals (disinfectants, bleach) or any sharp or hard objects (i.e. metal scouring pads) for cleaning, for this could damage the surfaces. Always handle the entire appliance with care and without violence.

Soak stubborn residues on the bowl, lid, blade or disc in warm dish-water for ca. 10 minutes and then remove the residues with a nylon washing brush or sponge. These parts are dishwasher safe and can be cleaned in the dishwasher as well. ***ATTENTION:*** *The plastic parts can tarnish in the dishwasher.*

1. *Press the ´OFF` button, wait for the motor to stop completely, and unplug the appliance from the power outlet.*

ATTENTION: *Never use force dissembling the appliance. The lid and the bowl are securely locked during operation and can be released turning them clockwise. Take the bowl off the motorblock before you remove the lid.*

2. *Take the lid off the processing bowl turning the lid counterclockwise.*

Note: *You will notice a solid grey arrow to the left of the holding lip on the lid, when taking the lid off the bowl this arrow needs to align with the solid grey arrow on the handle of the bowl (picture). Lift the lid to remove it.*

3. *Take the used disc or blade and the spindle out of the processing bowl.*

WARNING: Warning: Use caution, as blades are sharp. Always handle the processing blade by its central plastic section and the disc on the edges.

Note: *There are two holes in the variable slicing disc to ease disassembling. Put your fingers through the holes and slightly pull the disc upwards to remove it. Pay attention not to cut yourself.*

Important: *For thoroughly cleaning take the spindle out of the blade or disc before cleaning.*

4. *Take the bowl of the motorblock by turning it counterclockwise.*

5. *Empty the processing bowl, using a plastic or wooden spoon or the provided spatula. To avoid damage, do not scratch or scrape off the residues.*

CAUTION: *Do not pour boiling water in the processing bowl or immerse the processing bowl in boiling liquids. Always handle the processing bowl with care to avoid cracks.*

6. *Clean the bowl, blades, discs and lid in warm dish-water using a nylon brush or soft sponge. The cleaning water should be very clear; so that you can see the blades when washing them. Ensure, not to touch the blades with your hands. The loose parts are dishwasher safe and can be cleaned in the dishwasher.* ***ATTENTION:*** *The plastic parts can tarnish in the dishwasher. Soak stubborn residues in warm dish-water for ca. 10 minutes, before cleaning.*

NOTE: *Do not fill the bowl with boiling water or place any of the parts in boiling water. Some foods, such as carrots, may temporarily stain the bowl. To remove stains, make a paste of 1 tablespoon baking soda and two tablespoons warm water. Apply the paste to the stains and rub with a cloth. Rinse in sudsy water and dry. Possibly, you can avoid persisting discolouration by wiping the plastic parts with a little vegetable oil before cleaning. Additionally, due to processing hard, rubbing food the processing bowl could become dull in the course of time. This is normal and does not interfere with its functionality.*

7. *Wipe the motor housing and power cord with a damp soft cloth. Take care not to spill or drip water or any other liquids on the motor housing.*

8. *Thoroughly dry the motor housing and all parts of the appliance after each cleaning. Leave all parts dry naturally where they are out of reach of young children.*

Storage

The Design Food Processor Advanced is designed so that most attachments can be stored within the unit itself. This way you avoid touching the blades unintentionally.

Unique drawer design enables attachments such as the reversible shredding disc, reversible grating and shaving disc, the julienne disc and the spatula to be stored conveniently within the appliance when not in use.

***1.** Slide out the storage drawer at the base of the food processor. (picture A).*

***2.** Place spatula on bottom of storage drawer as indicated (picture B).*

***3.** Place one of the 'Reversible discs' in storage drawer as indicated (picture C).*

***4.** Place the 'Julienne Disc' in the storage drawer as indicated (picture D).*

***5.** Place the remaining 'Reversible Disc' in on top of the first 'Reversible Disc' as indicated (picture E) and close the drawer.*

Assemble the appliance for storage (picture F):

***A.** Place the bowl on the motorblock turning it anticlockwise until it is securely locked in position. Do not use any force. The handle should be facing the front which is above the control panel (picture A).*

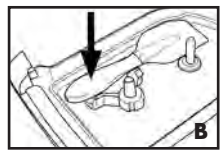
***B.** Fit the spindle onto the drive shaft, in the middle of the processing bowl (picture B). The long shaft of the spindle has to slide over the drive shaft and the end with the aglet should face upright. If necessary turn the spindle a little to fit in position. The spindle sticks out of the processing bowl for 1 or 2 cm.*

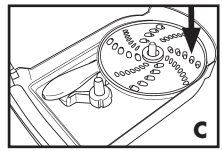
***C.** Fit the universal 's' blade over the spindle and press firmly into place. Ensure the blade is securely locked on the spindle. The blade is correct assembled if the central plastic section faces upwards and flushes with the wider part of the spindle. The blade is placed a few millimetres above the bottom of the processing bowl.*

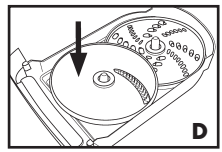
***D.** Fit the variable slicing disc over the spindle. The side with the blade has to face upwards.*

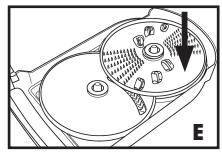
***E.** Take the lid and place it on top of the processing bowl according to the instructions ´Operating with the normal processing bowl`).*

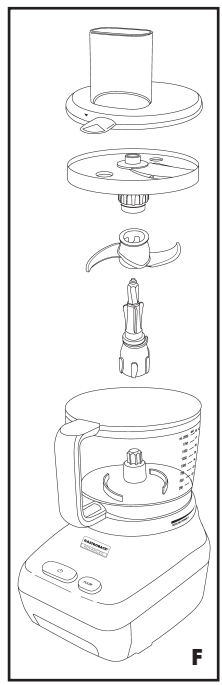
***F.** Fit the food pusher including the internal pusher into the feed chute and place the food collector underneath the processing bowl chute. You can store the small universal ‘s’ blade inside the food collector.*











Always clean the appliance and accessories before storing (see 'Care and Cleaning'). Ensure to store the appliance and accessories (such as the second processing bowl, mini processing bowl including the lid and the ejector disc), where it is clean, dry and safe from frost, direct sunlight and inadmissible strain (mechanical or electric shock, heat, moisture) and where it is out of reach of young children. Place the appliance on a clean and stable surface, where it can not fall. Do not place any hard or heavy objects on the appliance.

The power cord can be stored by pushing it into the back of the motor base (picture G).

Notes for disposal

Dispose of the appliance must be effected in accordance with the corresponding local regulations and requirements for electrical appliances. Please contact your local disposal company.

Warranty

We guarantee that all our products are free of defects at the time of purchase. Any demonstrable manufacturing or material defects will be to the exclusion of any further claim and within 2 years after purchasing the appliance free of charge repaired or substituted.

There is no Warranty claim of the purchaser if the damage or defect of the appliance is caused by inappropriate treatment, over loading or installation mistakes. The Warranty claim expires if there is any technical interference of a third party without an written agreement. The purchaser has to present the sales slip in assertion-of-claims and has to bear all charges of costs and risk of the transport.

Recipes

Please note:
Prepare food regarding to ´Tips for preparing the food` page 13.

WARNING: Do not push products into the feed chute with your fingers or foreign objects. Always use the food pusher provided. Never use force.

ATTENTION: Never hold your face or other body parts over the feed chute when the motor is running because little pieces of food could be thrown out of the feed chute. Always put the food pusher into the feed chute before turning the appliance on. Do not forget to remove the food pusher when filling food into the feed chute.

WARNING: Do not overload the food processing bowl. The normal processing bowl has a max capacity of 2 litres. The mini processing bowl should not be more then half-full and using the food collector the load should not be higher then 5 cm underneath the edge. Use smaller portions rather then overloading the food processor.

Tips operating the universal 's' blade

FOOD	AMOUNT	COMMENTS
BABY FOOD	Up to 4 cups	Add up to 4 cups cooked vegetables and meat to bowl, along with 1/2 cup cooking liquid/broth. Process to reach desired fineness.
BREAD CRUMBS	Up to10 slices	Break either fresh or dry bread slices into quarters. Add to bowl and process until finely crumbed.
COOKIE/CRACKER CRUMBS	Up to 5 cups	Use for crumbing graham crackers, chocolate or vanilla wafers. Break larger crackers into quarters. Add to bowl and process until fine.
CRANBERRIES MINCED	3 cups	Pulse to chop to desired fineness. Can also add sugar to make cranberry relish.
EGGS, CHOPPED	Up to 3 cups	Peel, dry and halve hard-cooked eggs. Add to bowl. Pulse to chop, checking fineness after 4-5 pulses.
GARLIC, MINCED	Up to 5 cups	Drop clove(s) down food chute while unit is running.
MEAT (RAW OR COOKED)	Up to 2 cups	Cut meat into 1"(2.54 cm) cubes. Add to bowl and pulse to chop.
MUSHROOMS,CHOPPED	Up to 20 medium	Halve large ones and add to bowl. Chop to desired fineness.
NUTS, CHOPPED	2 cups	Add to bowl and process to chop.
ONIONS, CHOPPED	Up to 3 large	Quarter, and to bowl. Pulse or 2 times to coarsely chop. For green onions, cut into 1"(2.51 cm) pieces and add up to 3 cups.
PARMESAN OR ROMANO CHEESE, GRATED	Up to 1-1/2 cups	Allow cheese to reach room temperature. Cut into 1"(2.54 cm) cubes. Add to bowl and process to desired fineness.
PARSLEY, CHOPPED	Up to 2 cups	Add to bowl and Pulse to chop to desired fineness, abort 10-15 seconds Process other herbs in same manner (basil, cilantro, mint).
PEPPER, GREEN, CHOPPED	Up to 1 pepper	Cut into 1"(2.54 cm) pieces. Add to bowl and pulse to chop.
SOUPS, PUREED OR CREAMED	2 cups	Add up to 2 cups hot(not boiling) vegetable soup for pureeing and creaming. Process to desired smoothness
SQUASH (BUTTERNUT) MASHED	Up to 5 cups, 1"(2.54cm) cubes	Add up to 8 cup cooked, drained squash to bowl. Process to puree. Works for pumpkin and sweet potatoes, also.
STRAWBERRIES, PUREED	2 cups	Hull and halve large berries. Add to bowl and process to chop.
TOMATOES, CHOPPED	4 medium	Quarter tomatoes. Add up to 4 and pulse to desired fineness.

SHREDDING GUIDE

Food	Comments
CABBAGE	Use fine shredding disc for very fine cabbage or slaw. Cut into pieces to fit chute. Shred using light pressure. Empty bowl as cabbage reaches disc.
CARROTS	Position in chute and shred.
CHEESE, CHEDDAR	Cut to fit chute. Cheese must be well chilled.
CHEESE, MOZZARELLA	Cut to fit chute. Cheese must be chilled in freezer for 30 minutes prior to shredding. Use light pressure.
POTATOES	Position in chute. Cut large potatoes in half or quarters.
ZUCCHINI	Cut to fit chute, either lengthwise or horizontally.

SLICING GUIDE

Food	Comments
APPLE	Quarter and stack horizontally in chute. Use firm pressure.
CABBAGE	For coarsely shredded results, use slicing side of disc. Cut into pieces to fit chute. Empty bowl as cabbage reaches disc.
CARROTS	Cut into 4"(10.2cm) lengths and pack in chute, alternating thick and thin ends.
CELERY	Remove string. Cut stalks into thirds. Pack chute for best results.
CUCUMBER	Cut to fit chute if necessary.
MUSHROOMS	Stack chute with mushrooms on their sides for lengthwise slices.
NUTS	For coarsely chopped results, fill chute with nuts and slice.
ONIONS	Quarter and fill chute, positioning onions upright for coarsely chopped results.
PEACHES/PEARS	Halve or quarter and core. Position upright in chute and slice using light pressure.
PEPPERS, GREEN	Halve and seed. Fit pepper up bottom of chute, squeezing slightly to fit if necessary. Cut large ones into quarters or strips, depending on desired results. Slice using moderate pressure.
PEPPERONI	Cut into3"(8cm) lengths. Remove inedible casing. Slice 2 pieces at a time using firm pressure.
POTATOES	Peel if desired. Position in chute, cutting large potatoes in halves or thirds.
STRAWBERRIES	Hull. Arrange berries on their sides for lengthwise slices.
TOMATOES	Use small tomatoes for whole slices, halve if necessary. Use gentle, but firm pressure.
TURNIPS	Peel. Cut turnips to fit chute.
ZUCCHINI	Slice off ends. Use small squash for whole slices; halve larger ones to fit chute.

Guacamole

2 ripe	*avocados, peeled, seeds removed*
1 clove	*garlic*
1 tablespoon	*lemon juice*
dash Tabasco sauce	
1	*jalapeno chilli, sliced (optional)*
¼ cup	*fresh coriander leaves*
1 small	*red onion, quartered*
1	*tomato, quartered*

Using the processing bowl fitted with the universal 's' blade, process the avocado, garlic, juice, Tabasco, chilli and coriander leaves for 10 seconds. Add onion and tomato and process until just chopped. Transfer mixture to a bowl and refrigerate for 1 hour before serving. Serve with corn chips and salsa.

Hummus

420g can	*chickpea, rinsed and drained*
¼ cup	*tahini paste*
¼ cup	*lemon juice*
¼ cup	*water*
¼ cup	*olive oil*
1 clove	*garlic, crushed*
½ teaspoon	*ground cumin*
½ teaspoon	*salt*

Using the processing bowl fitted with the universal 's' blade, process all ingredients until smooth. Transfer mixture into a bowl and refrigerate for 1-2 hours before serving. Serving suggestions: Serve hummus with toasted pita crisps; simply cut pita bread into triangles, brush with olive oil and season with a little salt and cumin seeds. Bake in oven at 200 °C for about 5 minutes or until crisp.

Herbed Mushroom Pate

300g	*mushrooms*
1	*onion, quartered*
50g	*butter or margarine*
200g	*cream cheese, cubed*
1 tablespoon	*freshly chopped chives*
salt and freshly ground black pepper to taste	

Using the processing bowl fitted with the variable slicing blade, feed the mushrooms into the feed tube a few at a time and using the food pusher slice the mushrooms, remove. Using the processing bowl fitted with the universal 's' blade, process onions until just chopped. Heat butter in a frying pan over a medium heat. Cook onion and mushrooms until soft, cool. Using the processing bowl fitted with the universal 's' blade, place mushroom mixture into processor bowl with remaining ingredients and process until smooth. Pour into serving bowl and refrigerate for at least 2 hours before serving. Serve with Melba toasts.

Sweet Potato Crisps

These yummy treats are great for eating alone at a barbecue or serving on top of grilled fish with a creamy mayonnaise.

1 large sweet potato
oil for deep frying
sea salt and freshly ground black pepper

Peel the sweet potato and cut into large pieces just small enough to fit into the feed shoot. The smaller the sweet potato is cut, the shorter the shavings with be. Using the processing bowl fitted with the shaving disk, slice the sweet potato using the food pusher. Place the sweet potato shavings onto absorbent paper and gently press out any excess liquid. Heat oil in a deep fryer or wok and cook the sweet potato in batches until crisp (this will not take very long). Remove from oil quickly and drain on absorbent paper. Season with salt and pepper.

Whole Egg Mayonnaise

2 eggs
2 tablespoons lemon juice
1 tablespoon Dijon mustard
pinch sea salt
2 cups vegetable or light olive oil

Using the processing bowl fitted with the universal 's' blade, place eggs, juice, mustard and salt in the processing bowl and process for 5 seconds or until combined. With the motor still running remove the food pusher and start to pour in the oil in a slow, thin stream until the mixture is creamy and all the oil has been added. Store in the refrigerator in an airtight container for 2 weeks.

Variations

- *Add crushed garlic to mayonnaise to make garlic mayonnaise.*
- *Add finely chopped gerkins, capers and parsley to mayonnaise to make a tartar sauce.*

Roast Pumpkin Soup

Serves 4
1.5kg pumpkin
2 tablespoons olive oil
Sea salt & freshly ground black pepper
20g butter
1 onion, chopped
1 litre chicken stock
1/3 cup cream or sour cream to serve (optional)

Preheat oven to 200 °C. Remove skin and seeds from pumpkin and cut into even sized chunks. Place pumpkin in an oven dish and drizzle with half the oil. Season with a little salt and pepper. Bake in oven for about 40 minutes or until cooked. In a large saucepan heat remaining oil and butter. Add onion and cook until tender. Add the pumpkin and

stock and bring to the boil. Reduce heat, simmer, uncovered, for 10 minutes. Cool before processing. Using the processing bowl fitted with the universal 's' blade, place half the mixture into the bowl and puree until smooth. Repeat with remaining soup. Return pureed soup to saucepan. Reheat until soup is hot. Serve with cream and extra ground pepper if desired.

Potato and Leek Soup

Serves 4

3 medium	*leeks, whites only*
1 tablespoon	*olive oil*
2 small rasher	*bacon, chopped*
1 kg	*potatoes, peeled and chopped roughly*
2 litres	*chicken or vegetable stock*
Freshly ground black pepper	
½ cup	*grated Parmesan*

Using the processing bowl fitted with the variable slicing blade, position the leeks in the feed tube. Using the food pusher, slice the leeks thinly. Heat oil in a large saucepan, add bacon and cook, stirring occasionally, until crisp. Remove from pan. Add leeks to same pan and cook, stirring for about 5 minutes or until leeks are tender. Add potatoes and stock and bring to the boil; reduce heat and simmer, uncovered, for about 40 minutes. Remove from heat; cool. Using the processing bowl fitted with the universal 's' blade, place half the mixture into the bowl and puree until smooth. Return pureed soup to saucepan. Add cooked bacon to soup and reheat until soup is hot. Season to taste with freshly ground pepper. Serve soup topped with parmesan cheese.

Mexican style Tomato Soup

Serves 6

2	*onions, quartered*
2 cloves	*garlic, peeled*
1 tablespoon	*olive oil*
2 teaspoons	*cumin powder*
1 teaspoon	*chilli powder*
3 x 400g can	*chopped tomatoes*
500ml	*water*
1 teaspoon	*brown sugar*
1 tablespoon	*vinegar*
2 x 400g cans	*red kidney beans, rinsed, drained*
Sour cream and flour tortilla to serve	

Using the processing bowl fitted with the universal 's' blade, process onions and garlic until just chopped. Heat oil in a large saucepan, add onions and garlic and cook on a medium heat until onions start to soften. Add the cumin and chilli powder and cook, stirring until the spices become fragrant. Add the tomatoes and water; simmer for 20 minutes then remove from heat. Stir through the sugar, vinegar and beans and allow to cool.

Using the processing bowl fitted with the universal 's' blade, process the soup in two batches until smooth. Return soup to saucepan to heat through, serve with sour cream and warm flour tortilla.

Lamb Meatballs

3 cloves	*garlic, peeled*
2 tablespoons	*finely grated lemon rind*
¼ cup	*mixed fresh herbs*
¼ cup	*lemon juice*

sea salt flakes and black pepper to taste

1kg	*lamb meat roughly cut into large pieces (no bones)*

Using the processing bowl fitted with the universal 's' blade, process the garlic, lemon rind, herbs, lemon juice, sea salt flakes and black pepper for 5-10 seconds. Add the lamb meat to the mixture in the processing bowl and process for 30-40 seconds or until you have a fine mince. Remove the universal 's' blade and with wet hands roll the mince mixture into small balls. Place meatballs onto a tray lined with baking paper and cover with plastic wrap. Allow meatballs to rest in the fridge, preferably overnight or for at least 30 minutes before use. Pan fry the meatballs in batches and serve with a mint yogurt sauce.

Mint Yogurt Sauce

Freshly chopped mint with a good quality plain yogurt.

Thai Fish Cakes

500g	*firm white fish fillets (ie. Ling, Gemfish, Redfish)*
1 teaspoon	*fish sauce*
2 tablespoons	*mild red curry paste*
50g	*green beans, chopped finely*

Oil for deep frying
Sweet chilli dipping sauce
Coriander leaves
Sea salt flakes
2 limes, cut into wedges

Using the processing bowl fitted with the universal 's' blade, process the fish, fish sauce and paste for 15-20 seconds or until the consistency is a smooth paste.

Note: *Be careful not to over process the seafood as this is will toughen the fish cakes. Remove the processing blade. Transfer mixture to a bowl and stir through beans. Using a spoon and a wet hand, roll the mixture into small balls and place onto a cold plate. Once the fish cakes are prepared you will need to deep-fry them immediately. Once they are golden in colour, this should take approximately 20-30 seconds, remove the fish cakes and drain them on paper towel. Serve immediately with sweet chilli dipping sauce, coriander leaves, sea salt flakes and lime wedges.*

Quiche Lorraine

Serves 6-8

180g	*tasty cheese*
1 small	*onion, chopped finely*
1/3 cup	*packaged breadcrumbs*
6	*bacon rasher, rind removed, roughly chopped*
4	*eggs*
1 cup	*milk*
½ cup	*cream*
½ cup	*self raising flour*

pepper to taste

Using the processing bowl fitted with the thick grating disc position the cheese in the feed tube. Using the food pusher, grate the cheese. Using the processing bowl fitted with the universal 's' blade, chop the onion. Pre heat oven to 180°c. Lightly spray a quiche dish with vegetable oil spray. Coat the inside of the dish with the bread crumbs.
Cook bacon in a frying pan until tender, remove from pan and drain on absorbent paper, cool. In a large bowl combine the bacon, cheese and onion. Using the cleaned processing bowl fitted with the universal 's' blade, combine the remaining ingredients in the processing bowl. Process until mixture is combined and smooth. Place the bacon mixture into the prepared quiche dish and pour the egg mixture over the top.
Bake in oven for about 50 minutes or until cooked. Stand for 10 minutes before cutting.

Zucchini tossed in Angel Hair Pasta

Serves 4

2 small	*green zucchini*
2 small	*yellow zucchini*
3 cloves	*garlic, crushed*
½ cup	*extra virgin olive oil*
1 large	*onion, chopped*
500g	*angel hair pasta (thin spaghetti)*
1½ tablespoons	*chopped fresh thyme*
¼ cup	*freshly squeezed lemon juice*

sea salt and freshly ground black pepper
shaved parmesan, to serve

Using the processing bowl fitted with variable slicing disk, slice the zucchini to about a 4mm thickness. Place the zucchini slices into a bowl with the crushed garlic and a little of the olive oil, stir through and leave for 30 minutes. Remove the variable slicing blade and insert the processing blade, add onions and roughly chop. Meanwhile have a large pot of salted boiling water ready for the pasta. It is best to cook the pasta so that it is ready when the zucchini is just cooked. Cook the pasta until just tender. Heat remaining oil in a large deep sided frying pan and cook onions until they are translucent. Add the zucchini rounds and thyme and cook, stirring, until the zucchini just starts to soften. Add the hot drained pasta, lemon juice and salt and pepper to taste. Stir through to combine.

Tip: *Use the shaving blade disk to make shaved parmesan to serve with this recipe.*

Pesto

Serves 4

125g	*fresh basil leaves*
3 cloves	*garlic*
2 teaspoons	*lemon juice*
sea salt	
freshly ground black pepper	
1 cup	*extra virgin olive oil*
½ cup	*pine nuts, roasted*
60g	*pecorino or parmesan, grated*

Using the processing bowl fitted with the universal 's' blade, place the basil, garlic, juice, salt, pepper and oil in the processing bowl. Pulse 3-4 times. Push down any ingredients that may have come up the sides of the bowl and add the nuts and cheese. Process for a further 20 seconds or until a desired texture is achieved.

To serve: *Boil a large pot of boiling water with a little salt in it. Cook 500g pasta until just tender. Drain pasta well but do not rinse. Place hot pasta back into pot and stir through half of the pesto sauce. Add more pesto to taste if desired. Serve with extra cheese and a sprinkle of toasted pine nuts. Store remaining pesto in an airtight jar in the refrigerator with a little extra oil on top to prevent browning. Discard after 5 days.*

Basic White Loaf

15g	*compressed yeast*
1 tablespoon	*sugar*
¼ cup	*warm water*
½ cup	*warm milk*
60g	*butter or margarine, melted*
1 ¾ cups	*plain flour*
1 teaspoon	*salt*

Cream yeast and sugar together in a small bowl. Add water, milk and butter or margarine and allow to stand in a warm place until mixture begins to froth. Using the processing bowl fitted with the universal 's' blade, combine the flour and salt. Add yeast mixture (prepared in step 1) and process until dough is formed.

Note: *Be careful not to process for longer than 20 seconds.*

Turn dough out onto a lightly floured surface and knead gently. Remove universal 's' blade. Place dough into a greased bowl, cover and allow to rise in a warm place until doubled in size. This will take approximately 40-45 minutes. Turn dough out of bowl, punch down, fold sides to centre of dough and shape into a loaf. Place into a greased loaf pan. Cover and allow to rise in a warm place until doubled in size. Preheat oven to 200 °C. Bake for approximately 30 minutes. A baked loaf should sound hollow when tapped with the knuckles.

Wholemeal Bread

15g	*compressed yeast*
2 teaspoons	*sugar*
1¼ cups	*warm water*
30g	*butter or margarine, melted*
1 cup	*plain flour*
¾ cup	*wholemeal flour*
1 teaspoon	*salt*

Cream yeast and sugar together in a small bowl. Add water and butter or margarine and allow to stand in a warm place until mixture begins to froth. Using the processing bowl fitted with the universal 's' blade, process the two flours and salt, until combined (approximately 5 seconds). Add yeast mixture (prepared in step 1) and process until dough is formed.

Note: *Be careful not to process for longer than 20 seconds.*

Turn dough out onto a lightly floured surface and knead gently. Remove processing blade. Place dough into a greased bowl, cover and allow to rise in a warm place until doubled in size. This will take approximately 40-45 minutes. Turn dough out of bowl, punch down, fold sides to centre of dough and shape into a loaf. Place into a greased loaf pan. Cover and allow to rise in a warm place until doubled in size. Preheat oven to 200 °C. Bake for approximately 30 minutes. A baked loaf should sound hollow when tapped with the knuckles.

Pizza Dough

30g compressed yeast
1 teaspoon sugar
80ml lukewarm milk
2 cups plain flour
1¾ teaspoon salt
1 egg
60g butter or margarine, melted

Cream yeast and sugar together in a small bowl. Add milk and allow to stand in a warm place until mixture begins to froth. Using the processing bowl fitted with universal 's' blade, process flour, salt, egg and butter or margarine until combined (approximately 5-10 seconds). Add yeast mixture to processing bowl and process until mixture forms a dough (approximately 10-15 seconds). Remove processing blade. Place dough onto a floured surface and knead lightly until smooth. Place dough into a greased bowl, cover and allow to rise in a warm place until doubled in size.
Turn dough out of bowl and knead lightly. Divide dough in half and shape each piece into a ball. Roll out dough to fit 25cm pizza trays. For a thin pizza crust: Spread prepared pizza dough with tomato sauce and assorted toppings. For a thick pizza crust: Allow prepared dough to rise on pizza tray until doubled in height. Spread with assorted toppings. Bake at 230 °C for 20-30 minutes until bubbly and golden.

Note: *This pizza can be prepared and frozen, unbaked. Place pizza in a preheated oven at 230 °C allowing an additional 10 minutes baking time.*

Carrot Cake

3 medium	*carrots, peeled*
1 cup	*caster sugar*
½ cup (125ml)	*vegetable oil*
2	*eggs*
1 teaspoon	*baking powder*
1 teaspoon	*baking soda*
1 teaspoon	*cinnamon*
1 teaspoon	*salt*
1½ cups	*plain flour*

Preheat oven to 190 °C and grease and line a 23cm cake tin. Using the processing bowl fitted with the coarse shredding disc, position carrots in the feed chute. Using the food pusher, grate the carrots. Once the carrots are grated, remove the coarse shredding disk and transfer the grated carrots to a bowl.
Using the processing bowl fitted with the universal 's' blade, process the carrots, sugar, oil, eggs, baking powder, baking soda, cinnamon and salt until well mixed, approximately 30 seconds. Add the flour and process until all ingredients are well combined, approximately 15 seconds. Remove the processing blade and pour mixture into the prepared cake tin. Place the cake tin into the oven and bake for 30-35 minutes, or until cooked when tested with a wooden skewer.
Allow the cake to cool for 5 minutes then remove from cake tin. In the meantime prepare the Cream Cheese frosting omitting the passionfruit, see over page for recipe.

Banana Cake with Cream Cheese Frosting

2¼ cups	*self raising flour*
½ teaspoon	*salt*
1 teaspoon	*cinnamon*
½ teaspoon	*nutmeg*
2	*eggs*
180g	*butter, room temperature, chopped*
½ cup	*buttermilk*
1½ cups	*raw sugar*
1 teaspoon	*white vinegar*
1 teaspoon	*vanilla essence*
1 ½ cups	*very ripe mashed banana*

Preheat oven to 180 °C. Grease and line a 20cm baba pan. Sift flour, salt, cinnamon and nutmeg into a large bowl. Using the processing bowl fitted with the universal 's' blade, combine the eggs, butter, milk, sugar, vinegar, essence and banana ingredients into processor bowl. Pulse until combined (mixture will separate at this stage but will come back together when mixed with dry ingredients). Pour the banana mixture into the

dry ingredients and mix with a wooden spoon until combined.
Pour mixture into prepared tin and bake for about 40 minutes or until cooked when tested with a skewer. Allow cake to cool in pan for 5 minutes before transferring to a wire rack to cool.

Cream Cheese Frosting

250g	*softened cream cheese*
60g	*butter*
1 teaspoon	*vanilla*
3 cups	*icing sugar mixture*
¼ cup	*passionfruit pulp*

Combine cream cheese, butter and vanilla in a small bowl. Using an electric mixer, beat until smooth. Add the icing sugar mixture and beat until smooth. Reduce speed and add passionfruit. Spread over cooled cake.

Baked Lemon Cheesecake

250g	*plain biscuit crumbs*
2 teaspoons	*nutmeg*
125g	*butter, melted*
250ml	*thickened cream*
3	*eggs*
½ cup	*caster sugar*
2 teaspoon	*grated lemon rind*
2 tablespoons	*lemon juice*
500g	*cream cheese, room temperature, cubed*

Using the processing bowl fitted with the universal 's' blade process the biscuits using pulse button until crumbled. Add the nutmeg and melted butter and process until combined. Scrape sides if necessary. Press crumb mixture into the base and sides of a greased 20cm springform pan. Place on a baking tray and refrigerate for 30 minutes. Using the cleaned processing bowl fitted with the universal 's' blade, place cream, eggs, sugar, rind and juice in processor bowl. With the motor still running remove the food pusher and drop cubes of cream cheese while processing until mixture is smooth. Pour filling into crust and bake in oven at 160° for approximately 50 minutes or until firm. Cool in oven with door ajar. Refrigerate for several hours before serving.

Chocolate Cake

1½ cups	*self-raising flour*
½ cup	*cocoa*
1½ cups	*caster sugar*
pinch of salt	
150g	*butter or margarine, at room temperature*
2	*eggs*
1 cup	*milk*

Preheat oven to 180 °C, grease and line a 23cm cake tin. Using the processing bowl fitted with the universal 's' blade, process self-raising flour, cocoa, sugar and salt until well combined. Add butter or margarine and eggs to mixture and continue to process. Remove the food pusher and add milk through the feed tube and process for 5-10 seconds. Remove the processing bowl cover and scrape the sides of the bowl. Replace the cover and continue to process until well combined. Remove the processing blade and pour mixture into a prepared cake tin. Place cake tin into the oven and bake for 35-40 minutes or until cooked, when tested with a wooden skewer. Allow the cake to cool for 5 minutes then remove from baking pan. In the meantime prepare the chocolate icing (see over). Once the cake is completely cooled, ice with the chocolate icing.

Chocolate Icing

40g	*butter*
2 tablespoons	*cocoa*
¼ cup	*milk*
2 cups	*icing sugar*

Using the processing bowl fitted with the universal 's' blade, process all ingredients until well combined.

Basic Buttercake

185g	*butter or margarine, at room temperature*
1 cup	*caster sugar*
½ teaspoon	*vanilla*
3	*eggs*
2 cups	*self-raising flour*
¼ cup	*milk*

Preheat oven to 180°C, grease and line a 23cm cake tin.
Using the processing bowl fitted with the universal 's' blade, process butter or margarine, sugar and vanilla until well combined. Add eggs to the mixture and process until combined. Add the flour and milk and continue to process until just combined. Do not over process. Remove the processing blade and spoon mixture into a prepared cake tin. Place cake tin into the oven and bake for 40-50 minutes or until cooked, when tested with a wooden skewer. Allow the cake to cool slightly and remove from baking pan.

Ganache

300g	*rich, dark chocolate*
200ml	*cream*

Using the processing bowl fitted with the universal 's' blade, process the chocolate until roughly chopped. Remove the processing blade and place chocolate into a clean, dry, heatproof glass bowl. Heat the cream in a small saucepan and bring to the boil.
Pour the cream into the glass bowl over the chocolate and stir until the mixture is smooth and glossy. Allow mixture to almost set in refrigerator. Then spread over cake with a spatula and place in fridge to finish setting.

Lemon Lime Tart

Sweet Shortcrust pastry

1¼ cups	*plain flour*
1/3 cup	*icing sugar mixture*
¼ cup	*almond meal*
125g	*butter*
1	*egg yolk*
1-2 teaspoons	*cold water*

Lemon lime Filling

1 tablespoon	*grated lemon rind*
1/3 cup (80ml)	*fresh lemon juice*
¼ cup (60ml)	*fresh lime juice*
5	*eggs*
1 cup (220g)	*caster sugar*
200ml	*thickened cream*

Using the processing bowl fitted with the universal 's' blade, process flour, icing sugar, almonds and butter until well combined; add egg yolk and water; process until mixture forms a ball. Knead pastry until smooth then shape into a disk. Wrap pastry in plastic wrap and refrigerate for 30 minutes. Grease a 24cm round loose-based flan tin. Roll pastry, between two sheets of baking paper, large enough to line tin. Lift pastry into tin and press into sides; trim edges. Cover and refrigerate for 40 minutes.

Preheat oven to 200°c. Place tin on oven tray; line tin with baking paper then fill with dried beans. Bake for 10 minutes then remove beans and paper and cook in oven for a further 10 minutes or until pastry is lightly browned; remove from oven and reduce heat to 160°c.

For the lime filling use the processing bowl fitted with the universal 's' blade, process all ingredients until well combined. Carefully pour into pastry case and bake for about 35 minutes or until set. Cool in tin before serving.

Chocolate Mousse

200g	*plain cooking chocolate*
30g	*butter, cubed, at room temperature*
4	*eggs*
40g	*sugar*
1 tablespoon	*fresh cream*

Break chocolate into pieces and place in a bowl. Melt the chocolate by placing the bowl over a saucepan of simmering water. Add 2 tablespoons of water and the cubed butter to the chocolate and stir to obtain a smooth texture. Using the processing bowl fitted with the universal 's' blade ,process 2 egg yolks and half the quantity of sugar for 30 seconds. Add the cream and continue to process for a further 15 seconds. Remove the food pusher and gradually pour in the melted chocolate mixture through the feed tube. Continue to process for 20 seconds. Pour the mixture into a glass bowl. Clean the processing bowl and processing blade.

Using the processing bowl fitted with the universal 's' blade, process the egg whites until soft and peaks form. Add a pinch of salt and the remaining quantity of sugar and continue to process for a further 10 seconds. Gently fold the egg whites with the chocolate mixture (fold mixture as little as possible). Pour mixture into serving bowls and place in the fridge to chill for at least 2 hours before serving.

Pikelets (Scottish Pancakes)

Makes approx. 24

2 large	*eggs*
½ cup	*sugar*
1½ cups	*milk*
2 cups	*self raising flour*
pinch	*salt*

Using the processing bowl fitted with the universal 's' blade, add all ingredients into the processor bowl and pulse until combined. Scrape down sides of processor and pulse again until smooth. Pour mixture into a jug and refrigerate for 30 minutes. Place tablespoon amounts of mixture into a lightly greased frying pan until golden on each side. Serve with butter.

Crepes

Serves 4-6

3	*eggs*
60g	*butter, melted*
1¼ cups	*milk*
250g	*plain flour*
2 tablespoons	*castor sugar*
pinch salt	

Using the processing bowl fitted with the universal 's' blade, place crepe ingredients into the processor bowl and process until combined. Strain into a jug and stand for 15 minutes. Heat an electric skillet or crepe pan. Pour about 3 tablespoons of batter into the pan. Tilt the pan to spread the mixture evenly. Cook over a low heat on both sides until golden. Repeat with remaining mixture. Serve crepes with lemon juice and sugar.

Peanut Butter Biscuits

½ cup	*unsalted peanuts*
1 teaspoon	*grated lemon rind*
1 teaspoon	*oil*
125g	*butter or margarine, at room temperature*
1 tablespoon	*lemon juice*
⅓ cup	*sugar*
⅓ cup	*brown sugar*
1½ cups	*plain flour*
1 teaspoon	*bicarbonate soda*

Preheat oven to 180°C, grease 2 oven trays.
Using the processing bowl fitted with the universal 's' blade, process the peanuts, oil and the lemon rind and process until finely ground, approximately 5-10 seconds. Add the butter or margarine, lemon juice and sugars to the mixture and continue to process for a further 10 seconds. Add the flour and bicarbonate of soda to the mixture and process until evenly mixed, approximately 5-10 seconds. Remove the processing blade. Take the mixture and roll into small balls. Place the balls on prepared oven trays and press down on each with a fork. Place trays into the oven and bake for 15-18 minutes. Allow the biscuits to cool on the trays.

Chocolate Chip Cookies

125g	*butter or margarine, at room temperature*
½ cup	*brown sugar, lightly packed*
½ cup	*caster sugar*
½ teaspoon	*vanilla*
1	*egg*
1¾ cups	*self-raising flour*
¼ teaspoon	*salt*
1 cup	*chocolate chips*

Preheat oven to 180°C and grease oven trays.
Using the processing bowl fitted with the universal 's' blade, process butter or margarine, sugars and vanilla until well combined. Remove the processing bowl cover and scrape the sides of the bowl. Replace the cover. Add the egg to the mixture and continue to process for 5 seconds. Once again remove the processing bowl cover and scrape the sides of the bowl. Add flour and salt and process until combined. Add the chocolate chips and continue to process until the mixture is just combined. Remove the processing blade. With a tablespoon, spoon mixture into small balls and place onto the oven tray, allowing room for spreading. Place trays into the oven and bake for 15 minutes or until cooked. Allow to cool on trays.

Fruit and Nut Slice

Base	
¾ cup	*plain flour*
½ cup	*self-raising flour*
90g	*butter or margarine, at room temperature*
1 tablespoon	*sugar*
1	*egg*
1 tablespoon	*milk*
1/3 cup	*apricot jam*
Topping	
100g	*dried apricots*
1	*egg*
1/3 cup	*sugar*

1/3 cup coconut
1 cup unsalted peanuts

Preheat oven 190°C, grease and line base and two sides of a lamington pan.
Using the processing bowl fitted with the universal 's' blade, process flours and butter or margarine until combined. Add sugar, egg and milk and process until combined.
Remove the processing blade. Spread mixture, pressing it into the prepared tin. Spread the apricot jam evenly over the base. Using the processing bowl fitted with the universal 's' blade, process the dried apricots until roughly chopped. Add the remaining ingredients and process until combined and peanuts are roughly chopped. Remove the processing blade. Spread mixture evenly over the base and place pan into the oven. Bake for approximately 25-30 minutes or until topping is firm to touch. Allow to cool in tin before cutting into squares.

Scones

3 cups	*self-raising flour*
¼ teaspoon	*salt*
60g	*butter cubed*
1¾ cups	*buttermilk*

Preheat oven to 220 °C and grease a 19cm cake tin.
Using the processing bowl fitted with the universal 's' blade, process flour, salt and butter until combined. Remove the food pusher and pour buttermilk through the feed tube and continue to process until just combined.

Note: *Do not overprocess.*

Remove processing blade and turn mixture out onto a floured surface. Knead lightly and press out to approximately 2cm thickness. Cut with a floured scone cutter and place onto the prepared oven tray. Glaze tops with milk and place tray into the oven. Bake for 10-12 minutes or until cooked.

Vanilla Bean Ice Cream

Makes about 1 litre

1 cup (250ml)	*milk*
2 cups (500ml)	*thickened cream*
1	*vanilla bean, seeds scraped*
5	*egg yolks*
110g	*caster sugar*

Heat milk, cream, vanilla bean and seeds in a saucepan until almost boiling. In a large bowl whisk yolks and sugar until well combined. Whisk hot milk mixture into yolk mixture until well combined. Return mixture to cleaned saucepan and cook over a low heat without boiling until the mixture has thickened and coats the back of a wooden spoon; remove vanilla bean. Cool to room temperature. Place mixture into a lamington pan, cover and freeze until almost set. Remove mixture from freezer and spoon into the processing bowl fitted with the universal 's' blade. Process mixture until smooth. Pour mixture into a loaf pan, cover and freeze until firm.

Fresh Pineapple and Mint Sorbet

Makes approx. 1 litre
You will need

1	*pineapple for this recipe.*
1 cup (250ml)	*water*
1 cup (220g)	*caster sugar*
2½ cups	*freshly juiced pineapple juice*
1 tablespoon	*finely shredded mint*

Heat the water and sugar in a small saucepan over a low heat until the sugar has dissolved. Bring mixture to the boil and cook for 1 minute. Remove from heat and allow to cool at room temperature before refrigerating for a few hours or until cold.
Combine the sugar syrup, pineapple juice and shredded mint and stir to combine. Pour mixture into a lamington pan, cover and freeze until almost set. Remove mixture from freezer and spoon into the processing bowl fitted with the universal 's' blade, and process mixture until smooth. Pour mixture into a loaf pan, cover and freeze until firm.

Quick Mango Sorbet Makes

approx. 1 litre

1 cup (250ml)	*water*
1 cup (220g)	*caster sugar*
600g	*frozen mango cheeks, roughly chopped*
1½ tablespoons	*lime juice, cold*

Heat the water and sugar in a small saucepan over a low heat until the sugar has dissolved. Bring mixture to the boil and cook for 1 minute. Remove from heat and refrigerate until cold. Using the processing bowl fitted with the universal 's' blade, process all ingredients until smooth. Spoon mixture into a loaf pan, cover and freeze for about 1 hour or until firm.

Notes

Gastroback GmbH
Gewerbestraße 20
D-21279 Hollenstedt/Germany
http://www.gastroback.de
E-Mail: info@gastroback.de